

**AN ORDINANCE PROVIDING FOR THE COMBATING OF VENEREAL DISEASES WITHIN THE TOWN OF TONOPAH, NIXE COUNTY, NEVADA, AND PRESCRIBING RULES AND REGULATIONS IN CONNECTION THEREWITH, AND TO PROVIDE FOR THE PUNISHMENT OF VIOLATIONS THEREOF.**

Be it enacted by the Board of County Commissioners of Nixie County, State of Nevada, sitting as a Town Board in and for the Town of Tonopah, as follows, to-wit: to be at Section 1. Venerable Diseases Dangerous to Public Health.

Section 2. Powers and Duties of Health Officer. It is hereby made the duty of the Local Health Officer, and he is hereby directed and empowered:

(a) To make examinations of persons reasonably suspected of having venereal diseases, or of persons who, by reason of their condition, are likely to become infected with such diseases.

(b) To make an examination once a week of all females employed in the town of Tonopah, and to make an examination of all females who are likely to become infected with such diseases.

(c) To make an examination of all females who are likely to become infected with such diseases, and to make an examination of all females who are likely to become infected with such diseases.

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**NOTICE FOR PUBLICATION**

Department of the Interior, U. S. Land Office at Carson City, Nevada, September 10, 1921.

Notice is hereby given that Andrew J. Longstreet, of Tonopah, Nevada, who, on April 1, 1911, made Homestead Entry (Act 6-11-96), No. 09699, for lands in Lot 4-1422 (Survey No. 14) embracing 32.41 acres, Section 2, Township 6 N., Range 47 E., East M. D. Meridian, has filed notice of intention to make final proof, to establish claim to the land above described, before L. E. Glass, County Clerk, at Tonopah, Nevada, on the 29th day of October, 1921.

Claimant names as witnesses: John Ney, of Tonopah, Nevada; Wade Catlett, of Tonopah, Nevada; Jack Clark, of Tonopah, Nevada; O. K. Reed, of Tonopah, Nevada.

MINNIE L. GRAY, Register.

First pub. Sept. 22, 1921.  
Last pub. Oct. 22, 1921.

**ASSESSMENT NOTICE**

**MONARCH PITTSBURG MINING CO.**

Location of principal place of business, Tonopah, Nixie County, Nevada.

Notice is hereby given that at a meeting of the board of directors, held on the 21st day of September, 1921, an assessment (No. 16) of one cent per share was levied upon the outstanding capital stock of the corporation, payable immediately, in United States gold coin at the office of the company, Tonopah, Nevada.

Any stock upon which this assessment shall remain unpaid on the 21st day of October, 1921, will be delinquent and advertised for sale at public auction, and unless payment is made before such sale, the stock will be sold at the office of the company, Tonopah, Nevada, on Tuesday, November 9th, 1921, at 10 o'clock a. m. to pay the delinquent assessment, together with the cost of advertising and expenses of sale.

By order of the board of directors, E. J. ERICKSON, Secy.

Oct. 10, 1921

**SAVE MONEY**  
Patronize The Only  
**GROCETERIA**  
In Southern Nevada

**NO TELEPHONE**  
**NO DELIVERY**  
**NO CLERKS**

**You Save All This Expense**

**MINE WORKERS' MERCANTILE CO.**

**MONTANA CAFE**

— for the —  
**BEST FOOD**

Private Tables for Ladies  
Boxes for Parties

— for the —  
**Best Steaks — Pastries**

**SERVICE**

**TRY IT**

**MONTANA CAFE**

**YOU'RE WELCOME AT**  
**HOTEL TURPIN**  
FREE AUTO BUS DIRECT TO HOTEL.  
Convenient to Everything  
Powell & Mkt. SAN FRANCISCO  
Absolutely Preproof  
M. A. SAMUEL, Prop.

**SANTAL MIDY**  
CATARRH OF THE BLADDER  
Each Capsule (MIDY) Costs 10 CENTS  
Bottle of 60 Capsules \$5.00  
Bottle of 120 Capsules \$9.00

**ELY CLUB**  
**CABARET**

**NOW OPEN**  
Refitted and Refurnished  
Dancing and Finest of Jazz Music

Soft Drinks and Cigars  
**WELCOME AWAITS YOU**  
Cliff McClellan, Mgr.

Proof of Labor blanks for sale at The Bonanza office.

**ROYAL SHOE SHOP**  
Tonopah, Nevada P. O. Box 163

**ALFRED GUENTINI, Prop.**

We carry in stock a full line of  
**MEN'S, WOMEN'S AND CHILDREN'S DRESS AND WORK SHOES AND SLIPPERS**

Standard Brands, Reasonable Prices  
Our Special **BONE DRY SHOES** Guaranteed  
OUR REPAIR WORK BEST IN STATE  
GIVE US A TRIAL

**REOPENING OF**  
**THE DESERT CLUB**  
Formerly Tonopah Liquor

Full Line of Soft Drinks  
Club Room in Connection

Chet. Carpenter C. T. Brown G. T. Osborne

**Tonopah Bottling Works**  
Phone 812

Manufacturers of Carbonated Beverages

Lemon Soda, Raspberry Soda, Iron Port, Cream Soda,  
Hires Root Beer, Coca Cola, Strawberry Soda, Iron Beer,  
Sarsaparilla, Cider, Mineral Water, etc.

Hall Building Tonopah, Nevada

**WALL PAPER**

The new 1921 designs in Wall Paper are right in tone and supreme in quality.

The colorings are dainty enough to suit the most fastidious taste.

Ask me to show you the most interesting and attractive line of papers on the market, as put up into a

Set of Five Large Sample Books by the  
**HENRY BOSCH COMPANY**  
Wall Paper Manufacturers

These distinguished patterns are designed to meet the demand for artistic decorations in the home.

Color Schemes and Estimates cheerfully furnished on Papering, Painting, Varnishing, Kalsomining, Etc.

**A POSTAL CARD BRINGS SAMPLES TO YOU**  
**JOS. DAVIDSON**  
PAINTER AND DECORATOR

TONOPAH NEVADA

**CALIFORNIA TO SEND GOLD TO MINE CONGRESS**

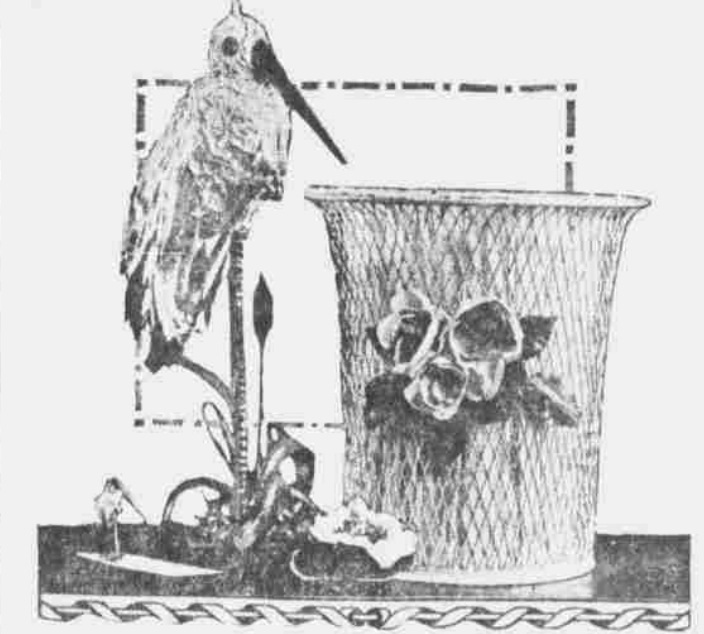
(By Associated Press) SACRAMENTO, Cal., Oct. 12.—California gold, estimated worth approximately \$30,000, will be sent to the Chicago convention of the American Mining Congress October 17-22 to be placed on exhibition. It was announced here recently. The gold will be in nuggets and in native quartz.

One exhibit will be a facsimile of the \$1500 gold nugget found last year in the Onion placer mine near Greenville. Many mining men say the nugget, which is in reality a bar of gold seven inches long, is the largest ever found in California.

We give the closest attention to all kinds of job printing. A trial order will make you a regular customer.

**WAH HING CO.**  
CHINESE HERBS A SPECIALTY  
CENTRAL STREET TONOPAH  
NORTH OF GREYSTONE

**FOR THE STORK LUNCHEON AND THE GUEST CHAMBER**



**A WASTE** basket that can be refilled with a new lining and decorated with a new cluster of flowers every once in a while will commend itself to every housewife. Also it accommodates itself to color schemes when the time comes for redecorating walls and supplying new furnishings, and it makes a pretty and inexpensive gift. Such a basket is pictured here. The basket part is one of those simple wicker affairs that are strong and light. They may be used in their own light tan color or painted, or enameled to harmonize with the room they are to serve in.

The basket pictured, meant for a sleeping room, is enameled in white. Its lining is a medium light blue crepe paper which looks like silk, shirred in at the top and bottom, but is far less expensive and much easier to insert. The paper is pasted along the top and bottom of the basket "fitted" in so that it appears to be shirred. The bottom is also covered. For a finish, strips of crepe paper, an inch wide are twisted at intervals of less than an inch, making that looks like narrow stripes, twisted into scrolls. This

The roses are made of dense thick-nesses of the crepe paper, pasted together and cut into petals. Two roses are used for each rose and roses in any color or colors are made. The foliage is bought ready-made or one may utilize millinery foliage.

Occasionally the stork having announced his coming is welcomed by a stork luncheon in "baby-sitting" where friends come bearing gifts. For the luncheon table decorations are pictured. First is the stork for the center. A cardboard silhouette of his body is cut out, padded with cotton and covered with crepe paper crumpled to simulate feathers. His legs, feet and bill are made of wire covered with paper and he stands in a square of cardboard which supports also the paper basket and its lining. Place cards are little works, made of peanuts and paper and paper wattle lilies, each holding a tiny couple among its paper stems, provide favors for the guests.

*Julia Bottomly*  
COPYRIGHT BY WESTERN HUSBANDRY UNION

**WILL PERFECT MACHINE FOR MOVING SNOW**

(By Associated Press) NEW YORK, Oct. 12. Engineers interested in snow removal from city streets have considered performing a machine built 40 years ago by Thomas A. Edison but left in an experimental state because the inventor turned his work into other fields.

This machine, drawn by a horse, devoured the flakes and disgorged them in icy blocks which occupied

only one-tenth the space of the snow on which it made removal easy. In a letter from Mr. Edison recently read at a forum on "Snow Removal in Cities," the inventor expressed belief that a competent engineer could readily make an efficient power of improving and perfecting the invention.

(By Associated Press) VISALIA, Cal., Oct. 12. The new and California Plant Hatching business will be held in Visalia during the week of December 8-12, in connection with the 1921 San Joaquin Valley Cotton Fair, according to an announcement in the Visalia Evening Free Press.

**PLANT CONGRESS TO BE HELD AT VISALIA**

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**MADE LAST SHIPMENT**

William P. H. H. Jones, who formerly sold the Bonanza mine, according to an advertisement in the Visalia Evening Free Press, has shipped from Visalia a shipment of the containing about 100 tons of the Bonanza mine. The mine was mined and shipped last year. The mine was mined and shipped last year. The mine was mined and shipped last year.

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**Mother's Cook Book**

The story of our life is told. Come not from what we do or what we know, but from the love that we are.

**GOOD THINGS FOR THE FAMILY.**

**F**or those who enjoy hot cakes and gums for breakfast, the following recipe will be one to try:

**Popovers.**  
Mix and sift one cupful of flour, one-fourth teaspoonful of salt, seven-eighths of a cupful of milk, one-half teaspoonful of butter, and two eggs. Beat the batter with a Dover egg beater until light. Pour into deep custard cups from one pan well greased and bake in a hot oven for thirty minutes. If baked in buttered earthen cups the popovers will have a glazed appearance.

**Apple Fritters.**  
Sift one cupful of flour with one teaspoonful of powdered sugar and one-half teaspoonful of salt. Add two-thirds of a cupful of water, beating vigorously. Add one-half table-spoonful of olive oil and the white of one egg beaten. Add one and one-half cups apples, scrubbed with lemon juice, sliced with sugar and not stand half an hour. Dip in fritter batter and fry in deep fat. Serve with lemon sauce.

**Tartlets.**  
Beat one egg and add a bowl and one-fourth of a teaspoonful of salt and one and one-half teaspoonfuls of powdered sugar. Add four stirring until the mixture will take no more. Turn onto a floured round divide into three parts and roll in this as pastels. Bake and add sugar, strips or squares and egg in deep hot fat. Sprinkle with powdered sugar mixed with cinnamon.

**Fritter Batter.**  
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